



DESCHUTES BREWERY MOUNTAIN ROOM

— BEND OREGON —

Deschutes Brewery Private Events Menu

Deschutes Brewery provides extraordinary experiences by delivering creative menus, hand-crafted beer, and flawless event planning and execution. Whenever possible, Deschutes Brewery sources products through local sustainable vendors.

Deschutes Brewery offers two private, spacious venues with full catering and dining service.

Our Private Event Coordinator will help you design an event that surpasses your expectations.

www.DeschutesBreweryMountainRoom.com

MountainRoom@deschutesbrewery.com

Phone 541-312-6946

Fax 541-383-4505



Deschutes Brewery Private Events offers a variety of packages for your breakfast, lunch, dinner or reception experience. Our private event coordinator can also design a menu to meet your specific needs.

Landmark Breakfast Packages

Phil's Trail | \$15 per person

Variety of House-baked Bagels and Scones
Seasonal Fresh Fruit
House-made Granola and Eberhard's Yogurt
Orange Juice, Selection of Herbals and Black Teas, and Bellatazza Coffee.

Bachelor | \$20 per person

Vegetarian or Black Forrest Ham Quiche
Home-Style New Potatoes
Hill Country Baked Ham
Seasonal Fresh Fruit
Orange Juice, Selection of Herbal and Black Teas, and Bellatazza Coffee.

Bond St. | \$22 per Person

Challah Bread French Toast with Oregon Berry Compote and Real Maple Syrup
Scrambled Eggs
Hand-formed Pub Sausage
Fresh Seasonal Melon
Orange Juice, Selection of Herbal and Black Teas, and Bellatazza Coffee.

Big Rig | \$25 per Person

Cheese and Herb Scrambled Eggs
Home-style New Potatoes
Thick-Cut Applewood Smoked Bacon
Seasonal Fresh Fruit
House-Baked Biscuits with Country Sausage Gravy
Orange Juice, Selection of Herbals and Black Teas, and Bellatazza Coffee.



Landmark Lunch Packages

All lunch packages are available plated or buffet. Tea, Coffee and Soda are included.

Chainbreaker | \$18 per person

Your Choice of Tomato Basil, Cream of Broccoli, Potato Leek, Clam Chowder or Minestrone Soup
Choice of Brew House Salad

Or

Inversion Caesar Salad

House-Baked Double Chocolate Brownies

Paulina | \$20 per Person

Assorted Charcuterie Platter including House-cured Pastrami, Oven-Roasted Turkey and Black Forrest Ham
Tarragon Chicken Salad

Assorted Sliced Cheese including Pepperjack, Tillamook Cheddar and Gruyere

House-Made Salt & Vinegar Potato Chips

Tomato and Cucumber Peasant Salad

Assorted House-Baked Breads including French, Wheat and Rye Breads

Spring Lettuce, Tomatoes, Onions, Pickles & Cherry Peppers

Assorted spreads including Black Butte Porter Honey Mustard

A variety of House-Baked Cookies for dessert.

Aphrodite | \$20

Penne Pasta

Grilled Garlic Herb Chicken Breast

Italian Meatballs

Roasted Marinara & Pesto Cream Sauces

Garlic Focaccia

Inversion Caesar Salad

Prima Chela | \$22

Oregon Country Grilled Flank Steak

Cilantro Lime Chicken Breast

Grilled Bell Peppers and Onions

Black Butte Black Beans

Onion and Bell Pepper Rice Pilaf

Flour Tortillas

House-made Salsa, Guacamole, Shredded Lettuce, Mixed Cheese, Sour Cream and Tortilla Chips.

Red Chair | \$25 per Person

Choice of Brew House Salad

Or

Caesar Salad

Simpson Ranch Elk Meat Loaf with Roasted Tomato Demi

Creamy Asiago Polenta

Chef's Seasonal Vegetables

Assorted House-Baked Cookies

Twilight | \$26 per Person

Choice of Brew House Salad

Or

Caesar Salad with House-Made Croutons

Carolina Style Pulled Pork

Black Butte Porter BBQ Chicken

Wedge-Cut Red Potatoes

Sweet Cheddar Cornbread

Mixed Oregon Berry Fruit Tart

Afternoon Break

Build your own break

Choose 1 of the following \$3 per person

Choose 2 of the following \$6 per person

Choose 3 of the following \$9 per person

Choose 4 of the following \$12 per person

Choose 5 of the following \$15 per person

- Wort-Glazed Nuts
- House-made Potato Chips with Porter Caramelized Onion Dip
- Tortilla Chips and House-made Salsa
- House-baked Mini Pretzels with Brewers Mustard
- Corn Fritters with Sweet Chili Sauce
- Hop Hummus and Flat Bread
- Vanilla Yogurt and House-made Granola
- Fresh Fruit Bowl
- Fresh Vegetables with House-made Ranch
- Assortment of House-baked Cookies
- House-baked Triple Chocolate Brownies



Deschutes Brewery Beer Dinners

Deschutes Brewery brews over 150 specialty craft beers a year. The Event Coordinator and one of our Brewers will collaborate to design a unique beer-paired dining experience for your event. Beer dinners typically consist of 3-5 courses and have a 15 person minimum. We also offer small-plate, tapas style paired dinners for parties over 50.

Please contact our Private Events Coordinator about a custom beer-paired dinner for your special event.

Sample Beer Dinner | \$80 per person

Passed Hors d'oeuvres

Chevre Mousse Stuffed Cherry Tomato Poppers
Dungeness Crab Fritters
Served with Twilight Summer Ale

Plated Hors d'oeuvres

Braised Pine Mountain Ranch Pheasant with Sweet Potato Gnocchi and Wild Mushrooms
Served with Twilight Summer Ale

Soup

Potato Leek Soup with Fingerling Potatoes served with Grilled Juniper Grove Farms Tomme Cheese Sandwiches
Served with Twin Pillars Strong Ale

Entrée

Borlen Beef Top Sirloin with a Sweet Corn and Mild Pepper Risotto and Farmers Market Demi Glace
Served with Mirror Pond Pale Ale

Dessert:

House-Made Ginger Bread Pudding with Rick Steffen Farms Peaches, Pale Ale Caramel and Vanilla Bean Anglaise
Served with Obsidian Stout

Hors d'oeuvres Packages

Black Butte | \$25 per Person

Black Butte Porter Marinated Meatballs
Deschutes Brewery's JoJo's
House-baked Pretzel Platter
Tortilla Chip and Pale Onion Dip Platter
Deschutes Brewery Louisiana-Style Hot Wings with House-made Blue Cheese Dressing
Fresh Vegetable Platter
Assorted House-Made Cookies and Brownies

Green Lakes | \$35 per Person

Tomato, Basil & Asiago Bruschetta
Pond Hopper Roasted Onion Tart
Asiago & Herb Vegetarian Stuffed Mushrooms
Mozzarella filled Pesto Risotto Fritters with Romesco Sauce
Italian Meatballs with Roasted Tomato Marinara and Asiago Cheese
Mediterranean Platter of Italian Salami, Fresh Mozzarella, Olives, Cherry Peppers, & Artisan Breads
Artisan Bread Board with White Bean Dip



Inversion | \$45 per Person

Bacon Blue Puff Pastry
Olive Tapenade Bruschetta
Sausage Stuffed Mushrooms
Pale Ale Chicken Satay with Tzatziki Sauce
Pork Belly & Fruit Skewer
Mirror Pond Prawn Platter
Roasted Vegetable Platter
Artisan and Imported Cheese Board with House-baked Crackers

Mirror Pond | \$55 per Person

All appetizers in this package pair well with Black Butte Porter.
Wort Glazed Duck Breast on a House-made cracker with Boursin
Prosciutto, Fig & Juniper Grove Chevre Crostini
Bacon Wrapped Prawn Drizzled with Mirror Pond Pale Ale Honey
Roasted Vegetable Platter
Artisan and Imported Cheese Board with House-baked Crackers
Artisan Bread Board with White Bean Dip
Smoked Salmon Platter with Dill Crackers, Red Onions, Capers, and Lemon Dill Cream Cheese
Beef Tenderloin Carving Station with Horseradish Cream & Rosemary Rolls
Flourless Porter Chocolate Mini Torte



Landmark Dinner Packages

All dinner packages are available plated or buffet.

Cinder Cone | \$40 per person

Hors d'oeuvres

Asiago and Herb Vegetarian Stuffed Mushrooms

Salad

IPA Chop Salad

Entrée

Florentine Ravioli filled with Mushroom, Spinach and Ricotta with Roasted Chicken in a Morel Mushroom Cream Sauce.

House-Baked Rosemary Rolls

Substitute Shrimp for \$3

Dessert

Tiramisu

Obsidian | \$45 per Person

Hors d'oeuvres

Olive Tapenade Bruschetta

Artisan Bread Board with White Bean Dip

Salad

Brew House Salad

Entrée

Obsidian-Braised Carlton Farms All Natural Pork Shank Natural Jus

Creamy Asiago Polenta

Chef's Choice of Seasonal Vegetables

House-Baked Rosemary Rolls

Dessert

House-Made Spiced Carrot Cake

Oregonian | \$50 per Person

Hors d'oeuvres

Wort-Glazed Duck on a House-made cracker with Boursin

Asiago and Herb Vegetarian Puff Pastries

Baked Brie En Croûte with Seasonal Fruit Compote and House-baked Baguette

Soup

Tomato Basil Bisque

Entrée

Parchment Wrapped Rockfish with Tomatoes, Kalamata's, Capers, Fennel and Saffron

Couscous

Chef's Seasonal Vegetables

House-Baked Rosemary Rolls

Dessert

Mirror Pond Pale Ale Crème Brulee with House-baked Malted Shortbread Cookies

The Abyss | \$55 per person

Hors d'oeuvres

Smoked Salmon and Dill Mousse on Rye Crostini

Pork Belly & Fruit Skewer

Salad

IPA Chop Salad

Entrée

Wort-Brined Roasted Chicken Breast

Wild Rice Pilaf

Seasonal Vegetables

House-Baked Rosemary Rolls.

Dessert

Seasonal Cheesecake

Twin Pillars | \$65 per person

Hors d'oeuvres

Tomato, Basil & Asiago Bruschetta

Pond Hopper Roasted Onion Tart

Mirror Pond Prawn Platter

Roasted Vegetable Platter

Salad

Brew House Salad

Entrée

Slow-Roasted Prime Rib with Horseradish Cream and Porter Jus

Scallion Cheddar Mashed Potatoes

Seasonal Vegetables

House-Baked Rosemary Rolls

Dessert

Chocolate Espresso Cake topped with Heath Bar Crunch and Chocolate Sauce

The Dissident | \$75 per person

Hors d'oeuvres

Prosciutto and Fig Crostini

Pesto Rissotto Fritters

Salad

Inversion Caesar Salad

Entrée

Cocoa encrusted Filet Mignon with Scallops in a Beer Blanc Sauce

Garlic Mashed Potatoes

Seasonal Vegetables

House-Baked Rosemary Rolls

Dessert

Black Butte Porter Mocha Cheesecake



Beverages & Spirits

Beverage Options:

- A) Hosted Bar - the host pays for all beverages (also called Open Bar).
- B) Cash Bar - guests purchase their own beverages.

The Downtown location offers 16 beers on tap and wine. The Mountain Room offers four beers on tap and a variety of wines. A Full Bar of Premium Northwest Spirits is available at the Mountain Room as well. The Bar Set-Up Fee is \$50. Outside wine is permitted. A \$10 fee is charged per 750 ml bottle. Liquor is not available at our downtown location.

Site Set-Up & Audio Visual Equipment

Both Private Event spaces are full-service facilities. Everything will be completely ready for you at the agreed upon start time. We will set the room, tables and bar to suit your event. Our professional servers and bartenders will take care of all your guests needs during your event. And best of all, we take care of all the clean up!

The following items are included with your reservation at the Mountain Room:

- Dining: Ten 60" round tables or rectangular
Six stand-up cocktail tables
Eighty hardwood chairs
Built-in buffet, all dishes, glassware, and flatware
- Décor & Ambiance: Ivory linens provided for all dining and banquet tables
Seasonal floral bouquets
Votive tea light candles
House music system *background music only
Built-in Projection Screen

Audio Visual & miscellaneous items available for rent in Mountain Room:

Podium	\$20
Wireless Handheld Microphone with PA System	\$25
Each additional Microphone (not wireless)	upon request
Lavaliere Microphone	\$25
PA System with 5 Disc DVD	\$50
LCD Projector	\$50
Dance Floor (available in 4' by 4' squares)	\$1.50 per square foot
Delivery fee for any special order	\$60

The following items are included with your reservation at the Downtown Space:

- Dining: Tables and chairs for 80 guests
Built in buffet, all dishes, glassware, and flatware
- Décor & Ambiance: Large Screen TV with AV capabilities and Cable (Downtown Location)

Audio Visual & miscellaneous items available for rent in the Downtown Space:

Lavaliere Microphone	\$25
Large Screen LCD TV for presentations & cable access	No charge

Additional items can be rented through your coordinator. Please ask for custom pricing and details.



Banquet Contract

Deschutes Brewery Private Event locations are family-friendly establishments, all ages are welcome. Children’s menus are available upon request. **This signed Contract and a deposit of \$200 for a day event and \$500 for an evening event are required to reserve a date.** This deposit goes towards your final bill. Full payment is required the day of your event. All cancellations must be received in writing. If cancellation occurs 121 days in advance of the scheduled event, ½ of the deposit will be returned. Cancellations received less than 120 days before the scheduled event, forfeit the entire deposit.

Pricing

The Mountain Room rental fee is \$150 during the day and \$250 in the evening. The Downtown space room rental fee is \$100 during the day, \$150 in the evening. Daytime rentals are from 7 am to 4 pm and evening rentals are any time after 5 pm. Evening rentals are for five hours. A minimum food & beverage order is also required for each location. Daytime Minimum for the Mountain Room is \$500, \$300 for Downtown. Minimum amount for evening events depends on the date chosen:

<u>Month</u>	<u>Saturday</u> <i>(Mtn Room Downtown)</i>	<u>Friday</u>	<u>Sunday thru Thursday</u>
January, February, March, April, & November	\$1500 \$1200	\$1000 \$900	\$750 \$650
May, June, July, August, September, October, & December	\$2000 \$1700	\$1500 \$1200	\$1000 \$900

The above matrix is the minimum we require, and may or may not be adequate for your event. Falling below minimum will result in the difference charged as a fee. The room rental does not count towards minimum. Hosted & Cash Bars count toward the minimum. A gratuity of 19% will be added to the food and hosted beverage total and does not count towards minimum. A \$1 per person fee is charged for outside desserts. A \$50 fee is charged for cake cutting. Full bar set up is \$50. Glitter, petals, confetti, etc., have a \$75 cleaning fee. Events exceeding 5 hours will be billed at \$100.00 per hour. Wedding ceremony and receptions that require a room change will be charged an additional \$200.00 for extra staffed hours. Please consult your coordinator with any questions. Maximum occupancy at any event is 150 people.

Food and Beverage Service

As a full-service catering facility, we will provide all food and beverages for your event. In accordance to Oregon Health Codes, all food and beverage shall be consumed on the premises. Sorry, no food can be taken home. Menu plans should be completed 3 weeks prior to your event, final guarantee is due by noon 5 business days prior to the event. You will be billed for the confirmed number of guests or the actual number served, whichever is greater. If a guarantee is not received, you will be billed based on the initial estimate given. Any requests for menu changes 5 days before the event are subject to a 10% premium above the published price, if it is possible to provide the food requested. When planning a plated meal, you may select two choices; additional choices will increase each plate price by \$2. The client will provide easily read place cards for all guests at plated meals. Prices subject to change, and can be confirmed 30 days prior to the event.

Alcohol Policy

All beverages sold by the glass. Regular bar set up is free, and includes our beer, wine, and non-alcoholic beverages. We uphold the laws of the OLCC and do not permit the serving of alcohol to anyone under the age of 21, or to a visibly intoxicated person (VIP). It is our responsibility to check for valid identification, remove alcoholic beverages from minors or VIP’s, and to stop serving alcohol to VIP’s. Guests may not order multiple alcoholic beverages without clearly identifying who they are for. If a guest is suspected of serving a minor or a person who has been cut off, alcohol service may be halted to the entire party regardless of time remaining in the facility. It is the sole discretion of the bartender, server, or manager on duty to make such calls, and once made, may not be reversed. All alcohol must be served through our bar – any flasks, bottles, etc., will be confiscated and may result in the closing of the bar or early termination of the event. Corkage fees are charged for all outside alcohol.

Arrival and Set-up

Room rental time will begin ½ hour prior to your start time to allow for early guests. Room rental will begin ½ hour prior to any arranged Brewery Tour. All decorations and signage require Deschutes Brewery manager’s approval PRIOR to hanging. Approved items must not leave marks/damage. Damages will be charged accordingly. Items or decoration you provide must be taken when you leave. If you or your guests take our flowers, a fee of \$50 per vase will be charged.

Working Brewery

Deschutes Brewery is a “Working” brewery. Heavy equipment including, trucks, forklifts, etc. may be operating at any time. We assume no responsibility or liability for damage to or loss of any merchandise or articles brought upon the premise, and shall be held harmless of liability resulting from guest's negligence. Damages will be charged to the undersigned. I agree to the above terms and conditions:

Signed: _____ Today’s Date: _____ Event Date: _____

Printed Name: _____ Business Name: _____

Event Purpose: _____ Email Address: _____

Phone #: _____ Arrival Time: _____ End Time: _____ Expected # of Guests: _____

Mailing Address: _____